



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

July 14, 2020

Jean Claude Marcelin
Senior Regulatory Affairs Manager for,
Professional Disposables International, Inc.
400 Chestnut Ridge Road
Woodcliff Lake, NJ 07677

Subject: Label Notification per PRN 2007-4 – Minor Label Revisions
Product Name: Backspray RTU
EPA Registration Number: 9480-11
Application Date: January 13, 2020
Decision Number: 559392

Dear Mr. Marcelin:

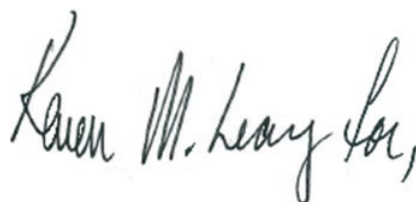
The Agency is in receipt of your Application for Pesticide Notification under Pesticide Registration Notice (PRN) 2007-4 for the above referenced product. The Antimicrobials Division (AD) has conducted a review of this request for its applicability under PRN 2007-4 and finds that the action requested falls within the scope of PRN-2007-4.

The label submitted with the application has been stamped "Notification" and will be placed in our records.

Please be reminded that 40 CFR Part 156.140(a)(4) requires that a batch code, lot number, or other code identifying the batch of the pesticide distributed and sold be placed on non-refillable containers. The code may appear either on the label (and can be added by non-notification via PR Notice 98-10) or durably marked on the container itself.

If you have any questions, you may contact Karen M. Leavy at (703)-308-6237 or via email at Leavy.Karen@epa.gov.

Sincerely,

A handwritten signature in black ink that reads "Karen M. Leavy, Esq.". The signature is written in a cursive style with a large initial 'K' and a trailing comma.

Eric Miederhoff
Product Manager 31
Regulatory Management Branch I
Antimicrobials Division (7510P)
Office of Pesticide Programs

[Front Panel]

BACKSPRAY RTU

Alternate brand names:

Sani Professional® No-Rinse Sanitizing Multi-Surface Spray
Sani® Professional No-Rinse Sanitizing Multi-Surface Spray
[Grime Boss®] Hard Surface Sanitizing Spray
[Grime Boss®] Surface Sanitizing Spray
[Grime Boss®] Surface Sanitizer
[Grime Boss®] Surface Sanitizing
[Grime Boss®] Sanitizing Spray
[Grime Boss®] No Rinse Sanitizing Spray
[Grime Boss®] Food Contact Surface Sanitizing Spray
[Grime Boss®] Restaurant Sanitizing Spray
Nice n Clean® Daily Sanitizing Spray
Nice n Clean® Food Contact Surface Sanitizing Spray
Nice n Clean® Hard Surface Sanitizing Spray
Nice n Clean® Hard Surface Daily Sanitizing Spray
Nice n Clean® Home Food Contact Surface Sanitizing Spray
Nice n Clean® Home Daily Sanitizing Spray
Nice n Clean® Home Hard Surface Daily Sanitizing Spray
Nice n Clean® Home No Rinse Daily Sanitizing Spray
Nice n Clean® Home No Rinse Sanitizing Spray
Nice N Clean® Home Sanitizing Spray
Nice n Clean® Home Surface Sanitizer
Nice n Clean® Home Surface Sanitizing Spray
Nice n Clean® Home Hard Surface Sanitizing Spray
Nice n Clean® No Rinse Daily Sanitizing Spray
Nice n Clean® No Rinse Sanitizing Spray
Nice N Clean® Sanitizing Spray
Nice n Clean® Surface Sanitizer
Nice n Clean® Surface Sanitizing Spray
PDI® No-Rinse Sanitizing Spray
Wet Nap® Daily Sanitizing Spray
Wet Nap® Food contact Surface Sanitizing Spray
Wet Nap® Hard Surface Daily Sanitizing Spray
Wet Nap® Hard Surface Sanitizing Spray
Wet Nap® No Rinse Daily Sanitizing Spray
Wet Nap® No Rinse Sanitizing Spray
Wet Nap® Sanitizing Spray
Wet Nap® Surface Sanitizer
Wet Nap® Surface Sanitizing Spray

NOTIFICATION

9480-11

The applicant has certified that no changes, other than those reported to the Agency have been made to the labeling. The Agency acknowledges this notification by letter dated:

07/14/2020

THE INFORMATION IN BOX IS NOT PART OF THE LABELING

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ACTIVE INGREDIENTS:

Didecyl dimethyl ammonium chloride.....	0.023%
Alkyl (50% C ₁₄ , 40% C ₁₂ , 10% C ₁₆) dimethyl benzyl ammonium chloride.....	0.015%
OTHER INGREDIENTS	99.962%
TOTAL	100.000%

KEEP OUT OF REACH OF CHILDREN

NET CONTENTS _____ fl. oz [or qt.] [(mL or l)]

[Any Panel]

EPA Reg. No.: 9480-11

EPA Est. No. : 9480-NY-1 or [EPA Est. No. A=9480-NY-1, C=72956-AR-1] **[or others]**

Alpha character will precede batch code on product

[Manufactured by [or for]]:

Professional Disposables International, Inc.

Two Nice Pak Park, Orangeburg, NY 10962-1376

400 Chestnut Ridge Road, Woodcliff Lake, NJ 07677 [USA]

[For information call: *[phone number to be inserted]*]

[Made in [USA] [with domestic and imported materials] *[insert country]*]

[Note to Reviewer: According to EPA's Label Review Manual, Precautionary Statements and First Aid are not required for the registrant to include when the product is classified as Category IV for acute toxicity]

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DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.
[See directions for use on the container[s] inside]

Sanitization Directions: Preclean surface by spraying [*product name OR this product*] until wet and wipe clean. To sanitize hard, nonporous food contact surfaces: Spray this product 6-8 inches from surface until thoroughly wet. Let stand for 60 seconds [*or one (1) minute*]. Wipe or allow to air dry. No rinse required.

99.999% effective in one [(1)] minute [*or 60 seconds*] against [*Escherichia coli*] [(ATCC # 11229)] [,] [*Staphylococcus aureus*] [(ATCC #6538)] [,] [*Salmonella enterica*] [(ATCC #10708)] [,] [*Shigella boydii*] [(ATCC #9207)] [,] [*Campylobacter jejuni*] [(ATCC #29428)] [,] [*Vibrio parahaemolyticus*] [(ATCC #17802)] [,] [Methicillin-Resistant *Staphylococcus aureus* (MRSA)] [(ATCC #33592)] [,] [*Klebsiella pneumoniae*] [(ATCC #4352)] [,] [*Escherichia coli* O157:H7] [(ATCC #35150)] [,] [and] [*Listeria monocytogenes*] [(ATCC #19117)].

This product is an effective sanitizer against [*Escherichia coli*] [(ATCC # 11229)] [,] [*Staphylococcus aureus*] [(ATCC #6538)] [,] [*Salmonella enterica*] [(ATCC #10708)] [,] [*Shigella boydii*] [(ATCC #9207)] [,] [*Campylobacter jejuni*] [(ATCC #29428)] [,] [*Vibrio parahaemolyticus*] [(ATCC #17802)] [,] [Methicillin-Resistant *Staphylococcus aureus* (MRSA)] [(ATCC #33592)] [,] [*Klebsiella pneumoniae*] [(ATCC #4352)] [,] [*Escherichia coli* O157:H7] [(ATCC #35150)] [,] [and] [*Listeria monocytogenes*] [(ATCC #19117)] on hard, nonporous surfaces [in one [(1)] minute][*or 60 seconds*]].

Disinfection Directions: Preclean surface by spraying [*product name OR this product*] until wet and wipe clean. To disinfect hard, nonporous surfaces: Spray this product 6-8 inches from surface until thoroughly wet. Treated surfaces must remain wet for five (5) minutes. Wipe or allow to air dry. No rinse required on food contact surfaces.

This product is an effective disinfectant according to the AOAC Germicidal Spray Test method on hard, nonporous, inanimate surfaces against: [*Staphylococcus aureus*] [ATCC 6538] [,] [*Pseudomonas aeruginosa*] [ATCC 15442], [and] [*Salmonella enterica*] [ATCC 10708] [,] [and] [Norovirus] [ATCC VR-782] [in five [(5)] minutes].

Items may include hard, nonporous surfaces such as: [*Use one or more of the following:*]

[Airline tray tables]	[Freezers] [†]	[Ranges]
[Airplane tray tables]	[High chair trays]	[Range tops and hoods]
[Appliances]	[Hospital meal trays]	[Reach-in refrigeration and freezer units] [†]
[Backsplashes]	[Ice machines] [†]	[Surfaces of] [Refrigerators] [such as]
[Bar tops]	[doors][tracks]	[crispers][walls][shelves][ceiling]
[Cafeteria trays]	[ice chutes] [ice bins][ceiling] [wall] [ice scoop]]	[floor] [†]
[Checkout lanes]	[ice cube tray] [†]	[Restaurant tables]
[[Interior][Exterior] [Surfaces Of] Coolers]	[Laminated menus]	[Scales]
[Condiment containers]	[Lunch boxes]	[Self-service condiment areas]
[Conveyer belts]	[Microwaves]	[Self-service service ware areas]
[Counter tops]	[Mixers]	[Sinks]
[Dining tables]	[Non wood cutting boards]	[Slicers]
[Dish racks]	[Nozzles]	[Tables]
[Exterior surfaces of Drains]	[Pet][bowls <i>or</i> dishes]	[Take out counters]
[Food carts]	[Pill counters]	[Utensil trays]
[Food preparation tables]	[Pill trays]	[Waitress stations]
[Food [manufacturing] [processing] [equipment][parts]]	[Probe portion of meat thermometers]	[Walk-in refrigeration and freezer units] [†]
[Food trays]	[Probe portion of food thermometers]	[Work tables]
[Fridges] [†]		

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[The following uses must be preceded by the words: " [outside surface[s] of]" or "[exterior surface[s] of]":]

[Beverage [machine or dispensers]]	[Food mixers]	[Pulpers]
[Broilers]	[Griddles]	[Ovens]
[Chargrills]	[Grills]	[Steam tables]
[Cooking surfaces]		[Toasters]

[Add the following after the list of surfaces:] and other similar hard, nonporous food contact surfaces.

[†]Allow surface to reach room temperature before treatment

TO SANITIZE HARD, NONPOROUS, ~~NONFOOD CONTACT~~ NONFOOD CONTACT SURFACES:

[Cleaning and] Sanitizing Procedure:

For Visibly Cleaned Surfaces: Spray [product name] [or this product] 6-8 inches from surface until thoroughly wet. Allow treated surface to remain wet for one minute [or 60 seconds]. No rinsing required.

For Heavily Soiled Surfaces: Remove all food particles and soil from surfaces that are to be sanitized by thoroughly washing the surfaces with a detergent, followed by a potable water rinse before applying this [sanitizing spray] [product name] [or this product]. Spray [product name] [or this product] 6-8 inches from surface until thoroughly wet. Allow treated surface to remain wet for one minute [or 60 seconds]. No rinsing required.

99.9% effective in one [(1)] minute [or 60 seconds] against *Staphylococcus aureus* [(ATCC #6538)] and *Enterobacter aerogenes* [(ATCC # 13048)].

Use on one or more of the following: For use on hard nonporous surfaces of [:] [insert surface from list below]

[Bath tubs]	[Headsets]		[Touchscreens]
[Booster seats]	[Hotel room [surfaces]	[Shopping carts	[Towel dispensers]
[Cash registers]	[and/or] [counters]]	[and/or] [baskets]]	[Trashcans]
[Chairs]	[Infant-changing	[Showers]	Upholstery [vinyl]
[Cribs]	tables]	[Sinks]	[[plastic]
[Diaper pails]	[Infant high chairs]	[Stall doors]	[Vanities]
[Digital devices]	[Faucets]	[Store] check-out	[Vinyl][plastic]
[Display cabinets]	[Floors]	areas]	[Lawn [chairs or
[Doorknobs]	[Mirrors]	[Strollers]	furniture]
[Drain boards]	[Railings]	[Telephones]	
[Employee areas]	[Restaurant chairs]	[Tiled walls]	[Vinyl wall paper]
[Garbage cans]	[Restroom fixtures]	[Toilet seats [and/or]	
[Hampers]		rims]	

[CLEANING AND DEODORIZING

Spray surface until wet, wipe surface with dry towel until clean. Let air dry.]

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal. [Statement not required for residential or household use products]

Storage: Do not store near heat or open flame. Use product only from original container.

For a non-refillable container

Spray Bottle [or Container] [or Jug] Disposal: Do not reuse or refill this container. Offer for recycling.

If recycling is not available, put in trash collection.

Or, if refillable dispenser is being used, substitute the following:

Refill Bottle [or Container] [or Jug] Disposal: Rinse cracked or broken containers and offer for recycling.

If recycling is not available, discard in trash.

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PRECAUTIONARY STATEMENTS

Physical or chemical hazard

Combustible. Do not use or store near heat or open flame.

[Use at least one of the use sites indicated in the paragraph below or in the "For Use In" section below:]

AREAS OF USE IN FOOD SERVICE AND FOOD PREPARATION:

This product is recommended for use on hard nonporous surfaces in retail food establishments [including:] [restaurants,] [hotels,] [kitchens,] [airplanes,] [food service in healthcare settings,] [delicatessens,] [supermarkets,] [temporary food establishments,] [food processing plants,] and other food service and food preparation settings where the control of the hazards OR reduction of cross-contamination between treated surfaces is of primary importance.

FOR USE ON HARD, NONPOROUS SURFACES IN:

[Airplanes]	[Food Service Facilities]	[Nursing Homes]
[Assisted living communities]	[Food Trucks]	[Nutraceutical Production Facilities]
[Athletic Facilities]	[Funeral Homes] [Mortuaries]	[Pharmaceutical Production Facilities]
[Banquet Halls]	[Grocery]	[Pharmacy]
[Beverage Processing Facilities]	[Gyms]	[[Poultry][Meat/Seafood Packing Facilities]
[Cafeterias]	[Hospital][Cafeteria][Breakrooms]	[Restaurants]
[Cars]	[Restaurants][Kitchens] [Nursery rooms][Breastfeeding stations]	[Restrooms]
[Caterers]	[Healthcare Food Service]	[Schools]
[Catering Facilities]	[Health Clubs]	[Shopping Center[s]] [Food court[s]]
[Commissaries]	[Home] [Residences]	[Sport] [arenas][venues][complexes]
[Convenience stores]	[Households]	[Temporary Food Establishments]
[Correctional Facilities]	[Household kitchens [and/or] [bathrooms]]	[Transportation Centers]
[Cruise Ships]	[Hotels]	
[Day Care Settings]	[Industrial kitchens]	
[Delicatessens]	[In-Store Demos]	
[Dining halls]	[Kitchens]	
[Drug Stores]	[Mobil Food Establishments]	
[Fitness Centers]	[Motels]	
[Food Manufacturing Facilities]	[Nurseries]	
[Food Packaging Facilities]		
[Food Processing Facilities]		

[For use on the following[:] [types of surfaces:]]

[Aluminum]
[Bronze]
[Chrome]
[Corian®]
[Finished Wood]
[Finished Polyurethane]
[Formica®]
[Glass]
[Glazed Porcelain (Surfaces)]
[Glazed Porcelain (Enamel)(Kitchen)(Tile)]
[Laminated Surfaces (Laminate)]
[Laminated Wood]
[Metal]
[Polystyrene]
[Quartz]
[Rubber]
[Sealed Cement]
[Sealed Granite]
[Sealed Synthetic Marble]

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[Steel Surfaces]
[Sealed Stone Surfaces]
[Stainless Steel]
[Vinyl]

[Symbols including asterisks, bullets or footnotes and similar may be used to designate categories of organisms.]
[ATCC numbers are not required to be listed on production label. Organisms may be listed in a table and in any order.]

Disinfection Pathogens List

Bacteria [(5 Minute Contact)]

Staphylococcus aureus [ATCC 6538]
Pseudomonas aeruginosa [ATCC 15442]
Salmonella enterica [ATCC 10708]

Non Enveloped Virus* [(5 minute Contact)]**

***Norovirus (Feline Calicivirus) [strain F9] [ATCC VR-782]

Sanitization Pathogens List

Sanitization [1 minute or 60 Seconds Food Contact Surface]

Escherichia coli [ATCC 11229]
Staphylococcus aureus [ATCC 6538]
Salmonella enterica [ATCC 10708]
Shigella boydii [ATCC#9207]
Campylobacter jejuni [ATCC 29428]
Vibrio parahaemolyticus [ATCC 17802]
Methicillin Resistant *Staphylococcus aureus* (MRSA) [ATCC 33592]
Klebsiella pneumoniae [ATCC 4352]
Escherichia coli O157:H7 [ATCC 35150]
Listeria monocytogenes [ATCC 19111]

Sanitization [1 minute or 60 Seconds Nonfood Contact Surface]

Staphylococcus aureus [ATCC 6538]
Enterobacter aerogenes [ATCC 13048]

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[All below are optional/ label (placement optional) literature and promotional statements]

3-in-1 spray ^β

A food code compliant cleaning and sanitizing system [.] [OR protocol] (Referencing the 2017 FDA Food Code)

A simplified [cleaning] [&] sanitizing process

Aids in the reduction of cross-contamination between treated surfaces**

All applicable health inspection agency code requirements must be followed for cleaning, rinsing and sanitizing.

All-in-one [(1)] [Spray] ^β

Always follow directions for use on this [or the] label.

Antibacterial

Antimicrobial

Bactericidal

Better than the rag & bucket

Bleach free [*this is included as useful info for users needing a bleach-free product*]

By Grime Boss®

[Category IV] Acute Oral Toxicity [Category IV]

[Category IV] Acute Inhalation Toxicity [Category IV]

[Category IV] Acute Dermal Toxicity [Category IV]

[Category IV] Primary Eye Irritation [Category IV]

[Category IV] Primary Dermal Irritation [Category IV]

Cleans, deodorizes and kills common foodservice/foodborne bacteria

Cleans, deodorizes and kills common household bacteria

[Clean][.], [Sanitize [.],][Disinfect]

Commercial use

Complements the line of Sani Professional® pre-moistened wipes

Consistent [cleaning] [and] sanitation system [OR protocol]

~~Consistent system deployed across the operation~~

Designed to clean, then sanitize hard, nonporous food contact surfaces [where the reduction of cross-contamination between treated surfaces is of primary importance]

~~Designed to support a protocol that can be consistently deployed across an operation of any size.~~

Disinfectant [spray]

Disinfectant-Sanitizer [spray]

Disinfectant for use on food contact surfaces

Disinfectant for use on hard, nonporous surfaces

Disinfects hard, nonporous surfaces**

Do not use on natural marble, windows, unpainted wood, brass, clear plastic or colored grout.

Easy for you to spray

Easy to implement [and prevent food code violations] (Referencing the 2017 FDA Food Code)]

Easy to implement, eliminates cumbersome tasks and prevents FDA food code violations (Referencing the 2017 FDA Food Code)

Easy to use

[Effective against] [Kills] Norovirus*** [in [five] [5] minutes]

Effective against [*insert microorganisms from list on pages 6 & 7*]

[Effective against][Versus or Vs][*insert microorganisms from pages 6 & 7*]

Effective in sanitizing on hard, nonporous surfaces around the [house][office][bathroom][kitchen]

Effectively sanitizes food contact surfaces**

Eliminates buckets and rags for [cleaning] [and] [sanitizing)] [and] [disinfecting]

Eliminates [food] odors

Eliminates the potential for mixing errors

~~Eliminates the use of multiple products for cleaning, sanitizing and disinfecting~~

~~Empowers employees [crew] [team members] [cleaning] [staff] to clean properly [at all times] without [the need — for] [close] supervision~~

Everyday use

First all-in-one spray ^β [£]

Food Code Compliant (referencing 2013 2017 FDA Food Code)

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Food Contact Surface** Sanitizer

For emergency cleaning

For Food processing [commercial] [industrial] use

For a total cleaning and sanitizing solution

For hard, non-porous household surfaces

For heavy or light duty jobs

For quick clean-ups [of emergency spills]

For quick touch-ups

For use in retail and institutional food establishments, food processing plants and other health department regulated food facilities**.

For use on hard, nonporous surfaces in [professional] [commercial] kitchens

Fragrance free

[Good for use] [May be used] [on surfaces**] [around] [children] [pets][and][food]

Great for on the go[!][Disinfectant][and][Sanitizer]

Ideal for daily use

Improves Guest Experience

Industrial use [only for use in products labeled for commercial uses]

Helps reduce cross-contamination by killing bacteria between treated hard, nonporous surfaces

Helps reduce the spread of foodborne pathogens between treated hard, nonporous surfaces that may cause diarrhea, fever, and muscle aches

Helps reduce cross contamination between treated hard, nonporous surfaces by killing [insert microorganism[s] from page 6 & 7]

Helps [eliminate] [foodborne] pathogens on surfaces** that may cause [foodborne][illnesses]

Hero for zero [fragrance][dyes][phosphates][bleach][and][or][formaldehyde] [this is included as useful info for users needing a bleach-free, fragrance free, dye free, phosphate free and formaldehyde free product]

Ideal for [both] front of house and back of house [cleaning] [sanitizing] [surfaces]

Kills 99.9 % of bacteria^Y (^YSanitization on hard, nonporous, food contact surfaces. Disinfection and nonfood contact surface sanitization do not apply)

Kills 99.9 % of [*Staphylococcus aureus* [(Staph)]] [*Pseudomonas aeruginosa*] [and] [*Salmonella enterica* [(Salmonella)]]

Kills 99.9% of Norovirus***

Labor saving formula

Leave on food contact surface**sanitizer

Lowest EPA toxicity category for all 6 toxicity studies

Mean what you spray, spray what you mean

Meets EPA requirements for toxicity category IV [:] [no glasses, goggles, mask[s], protective eyewear [needed][required]]

Meets Federal EPA guidelines

Minimizes space and storage complexities

Motivates [staff] [employees] [crew] [team members] to [clean] [and] [sanitize] [properly] [consistently] [correctly]

Multi-action

Multi-purpose sanitizer

Multi-surface [formulation] [performance]

No animal ingredients

No bleach smell

No [dyes][phosphates][bleach] [and][or][formaldehyde][added]

No fragrance added

No mixing or measuring required

No mixing, no measuring

Noncorrosive formulation

Non-corrosive to [eyes][and][or][skin]

Nonfood compounds program (NSF) listed D2, registration # 158730

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No need to buy separate products for cleaning, sanitizing and disinfecting needs

No [personal protective equipment][PPE] [such as][:] [gloves][mask][goggles][protective eyewear][needed][required]

No-Rinse Disinfectant

No-Rinse Disinfectant-Sanitizer

No-Rinse formula

No-Rinse Sanitizer [and][disinfectant]

No rinsing required

Not a [skin][and][or] [dermal] sensitizer

Non-sensitizer

One product is all you need to clean, sanitize and disinfect nonporous surfaces

One step [cleaner][,] sanitizer[,][and] [disinfectant]

Only for commercial uses

Proper [cleaning] [and] sanitation system [OR protocol]

Powerful germ-killing formula

[Product name] is a convenient method for sanitizing thermometers and other small wares

[Product name] can be part of your facilities' [Hazard Analysis Critical Control Point] [HACCP] plan.

[Product name], food contact sanitizing spray formulated and designed to clean and sanitize [insert food contact surfaces].

Quick, easy, fast, convenient, versatile

Ready to use

Ready-to-use spray eliminates handling of chemicals that put food at risk

Reduces the [foodborne] pathogens on hard, nonporous surfaces that come in contact with foods [like] [such as] [,] [:] cheese, deli meats, hot dogs, ice cream, and ready to eat salads.

Reliable [cleaning] [and] sanitation system [OR protocol]

Replace the rag & bucket

Safe [on] [for] hard, nonporous Food Contact Surfaces (Refer to the list of types of surfaces on page 5 6)

Sanitizer

Sanitizes as it cleans food prep surfaces**

Sanitizes [baby] [children's] [booster chairs] [high chairs] [high chair trays] [strollers]

Sanitizes [choose one or more:] [plastic] [and/or] [finished wood] [and/or] [nonwood] cutting boards

Sanitizes hard, nonporous surfaces

Sanitizes interiors of [microwave ovens], [refrigerators] [†], [stoves], [ranges], [freezers] [†], [food trays], [lunch boxes], [dishwashers], [dish racks], [sinks]

Saves cost & space

Say goodbye to dirty rag and bucket

Show germs you mean business

Simplifies the buying process behind one product

Simplifies your [cleaning] [and] [sanitizing] protocol

Spray & go^w

Spray it like you mean It [!]

Spray it out loud

Spray what [!]

Starts to [clean,] sanitize [and] [disinfect] on contact

Streak free cleaning

Surface disinfectant and sanitizer € [OR Surface sanitizer and disinfectant€]

Take the guess work out of [cleaning] sanitizing [and] [disinfecting]

Test in an inconspicuous area prior to use

The [Product name] formula is noncorrosive. [Compatible with] [or May be used on] [or Will not damage]:

[Stainless steel][and/or] [Small] [commercial kitchen wares]

The easy and effective way to sanitize hard, nonporous [food contact] [and] [nonfood contact] surfaces

This product is a hard, nonporous multi-surface [cleaner] [,] sanitizer [,] [and] [disinfectant]

This product [shortens][eliminates] the time and labor required for rinsing after sanitizing food contact surfaces**

Tough on germs gentle on surfaces

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Use [as a part of] [in support of] your [FSMA-driven/compliant] HACCP plan
 Use to sanitize during in-store food [demos] [or demonstrations]
 Use in conjunction with food-service towel for the total cleaning and sanitizing solution
 Use in conjunction with Sani Professional QuatCheck Kit to verify active level for your Health [Inspection authority]
 [or Inspector]
 Use to sanitize the probe portion of [food] [and] meat] thermometers.
 User friendly
 Virucidal***
 Where compliance and guest experience meet
 You can spray that again[!]
 [Zero] [0%] fragrance

^β Only when used according to disinfection directions for use

[†]**hard nonporous surfaces only

[†]Allow surface to reach room temperature before treatment

*** Norovirus (Feline Calicivirus)

£ from Sani Professional®

^ω precleaning is required for food contact surfaces [prior to [disinfecting] [and] [or] sanitizing]

[€]Both disinfection and sanitization directions for use must be followed

Food Contact Surface Sanitizer Efficacy Claims:

*99.999% effective in 60 seconds against [*Escherichia coli*] [(ATCC #11229)] [,] [*Staphylococcus aureus*] [(ATCC #6538)] [,] [*Salmonella enterica*] [(ATCC #10708)] [,] [*Shigella boydii*] [(ATCC #9027)] [,] [*Campylobacter jejuni*] [(ATCC #29428)] [,] [*Vibrio parahaemolyticus*] [(ATCC #17802)] [,] [Methicillin-Resistant *Staphylococcus aureus* (MRSA)] [(ATCC #33592)] [,] [*Klebsiella pneumoniae*] [(ATCC #4352)] [,] [*Escherichia coli* O157:H7] [(ATCC #35150)] [,] [and] [*Listeria monocytogenes*] [(ATCC #19117)] to sanitize on hard, nonporous food contact surfaces.

[Its] [*Product name's*] [quat-based formula] [is] [EPA] [registered] [and] proven effective against foodborne pathogens listed below*

*99.999% effective in 60 seconds against [*Escherichia coli*] [(ATCC #11229)] [,]

[*Staphylococcus aureus*] [(ATCC #6538)] [,] [*Salmonella enterica*] [(ATCC #10708)] [,] [*Shigella boydii*]

[(ATCC #9207)] [,] [*Campylobacter jejuni*] [(ATCC #29428)] [,] [*Vibrio parahaemolyticus*] [(ATCC #17802)] [,]

[Methicillin-Resistant *Staphylococcus aureus* (MRSA)] [(ATCC #33592)] [,] [*Klebsiella pneumoniae*]

[(ATCC #4352)] [,] [*Escherichia coli* O157:H7] [(ATCC #35150)] [,] [and] [*Listeria monocytogenes*] [(ATCC #19117)]

Kills 99.999% of [*Escherichia coli*] [(ATCC #11229)] [,] [*Staphylococcus aureus*] [(ATCC #6538)] [,] [*Salmonella enterica*] [(ATCC #10708)] [,] [*Shigella boydii*] [(ATCC #9207)] [,] [*Campylobacter jejuni*] [(ATCC #29428)] [,] [*Vibrio parahaemolyticus*] [(ATCC #17802)] [,] [Methicillin-Resistant *Staphylococcus aureus* (MRSA)] [(ATCC #33592)] [,] [*Klebsiella pneumoniae*] [(ATCC #4352)] [,] [*Escherichia coli* O157:H7] [(ATCC #35150)] [,] [and] [*Listeria monocytogenes*] [(ATCC #19117)] in 60 seconds on cleaned [and rinsed] hard, nonporous food contact surfaces

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Kills household bacteria including: [*Escherichia coli*] [(ATCC #11229)][,] [*Staphylococcus aureus*] [(ATCC #6538)] [,] [*Salmonella enterica*] [(ATCC #10708)] [,] [*Shigella boydii*] [(ATCC #9207)] [,] [*Campylobacter jejuni*] [(ATCC #29428)] [,] [*Vibrio parahaemolyticus*] [(ATCC #17802)] [,] [Methicillin-Resistant *Staphylococcus aureus* (MRSA)] [(ATCC #33592)] [,] [*Klebsiella pneumoniae*] [(ATCC #4352)] [,] [*Escherichia coli* O157:H7] [(ATCC #35150)] [,] [and] [*Listeria monocytogenes*] [(ATCC #19117)]

Kills common foodborne pathogens including: [*Escherichia coli*] [(ATCC #11229)] [,] [*Staphylococcus aureus*] [(ATCC #6538)] [,] [*Salmonella enterica*] [(ATCC #10708)] [,] [*Shigella boydii*] [(ATCC #9207)] [,] [*Campylobacter jejuni*] [(ATCC #29428)] [,] [*Vibrio parahaemolyticus*] [(ATCC #17802)] [,] [Methicillin-Resistant *Staphylococcus aureus* (MRSA)] [(ATCC #33592)] [,] [*Klebsiella pneumoniae*] [(ATCC #4352)] [,] [*Escherichia coli* O157:H7] [(ATCC #35150)] [,] [and] [*Listeria monocytogenes*] [(ATCC #19117)]

Kills *Listeria monocytogenes* [in 60 seconds]
Kills *Listeria monocytogenes*

Non-Food Nonfood Contact Surface Sanitizer Efficacy Claims:

Kills 99.9% of *Staphylococcus aureus* [(ATCC #6538)] and *Enterobacter aerogenes* [(ATCC # 13048)] in 60 seconds
Kills [99.9% of] common household bacteria

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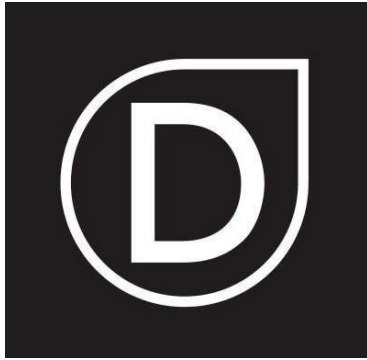
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(D=Disinfecting)



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[The following graphics and statements are optional.
They may be placed anywhere on label/container.]

NOT FOR USE ON SKIN
FOR USE ON HARD NONPOROUS SURFACES ONLY
NOT FOR CLEANING OR SANITIZING SKIN



THERMO-SAN™

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[The following are company logos for use on PDI product labels. The purpose of the logo is for easy recognition of PDI products in the marketplace.]



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[Graphics depicting use sites listed on this label can appear on product label and labeling including:]

Dining Tables



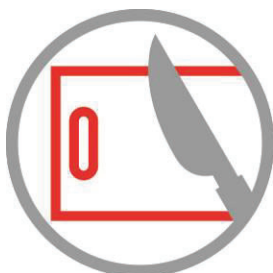
Food Preparation Tables



Counter Tops



Non-wood Cutting Boards



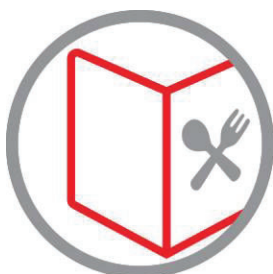
Probe Portion of Meat Thermometer



Thermometers,
Steam Wands



Laminated Menus



Counters



[Cafeteria Trays] [.]
[Hospital Meal Trays]
[Airline Tray Tables]
[Pill Trays]



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Bar Tops



Waitress Stations



Food Carts



Microwaves, Ranges



Refrigeration, Freezer Units



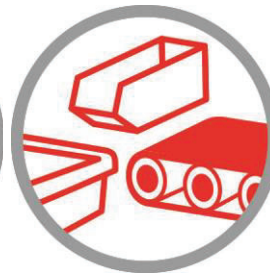
Self-Service Condiment
Areas, Condiment Containers



Deli Slicer



Conveyor Belts,
Conveyor Lines,
Hopper Trays,
Holding Containers



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Small Wares
(beverage dispensers,
food mixers, scales)



Restaurants



Dining Halls/Cafeterias



Airplanes/Airports



Caterers



Daycare Settings



Hotels/Motels



Cruise Ships



Nurseries



Nursing Homes



Schools



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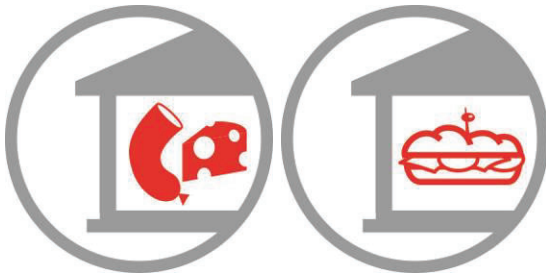
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Delicatessens



Food Trucks



Food Manufacturing Facilities



Casinos



Grocery



Convenience Stores



Fitness



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Kills *Listeria monocytogenes* in 60 seconds

Kills *Listeria monocytogenes* in 1 minute

[Logo]



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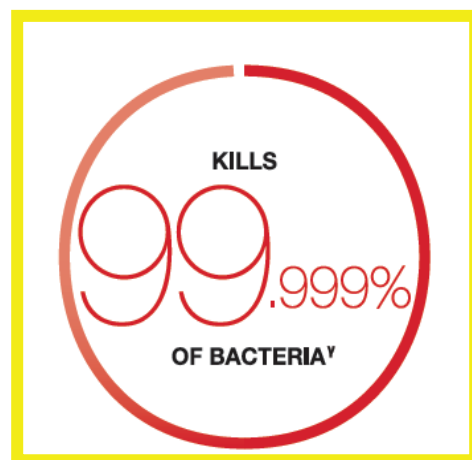
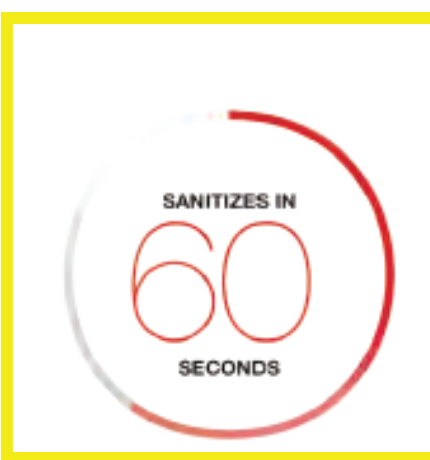
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Ψ Referencing the 2017 FDA Food Code

† *Escherichia coli*, *Staphylococcus aureus*, *Salmonella enterica*, *Shigella boydii*, *Campylobacter jejuni*, *Vibrio parahaemolyticus*, Methicillin-Resistant *Staphylococcus aureus* (MRSA), *Klebsiella pneumoniae*, *Escherichia coli* O157:H7, and *Listeria monocytogenes*

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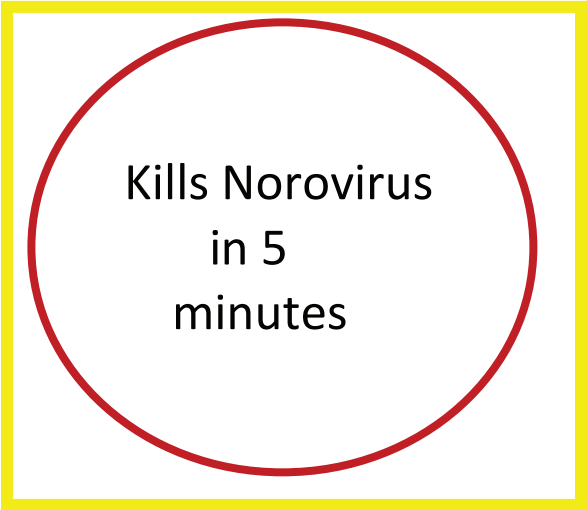
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Let air dry



Disinfects
In
5 minutes



Kills Norovirus
in 5
minutes

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^β Only when used according to disinfection directions for use

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